

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**FEBRUARY 2021**

*The Guild encourages the responsible consumption of alcohol*

***The Guild meets on the last Friday of each month (except December)***

***at the Eltham Living & Learning Centre***

***... due to COVID-19 ... ONLINE – using Zoom ...***

***at 7.30 pm – for 8 pm start***

***Next meeting: Friday 26<sup>th</sup> February, 2021***

***Guests who are interested in finding out more about the Guild are welcome to attend any of our regular Guild meetings***

## *In This Newsletter:*

<i>President's Press .....</i>	<i>2</i>
<i>2021 Committee &amp; Committee Meeting Dates.....</i>	<i>3</i>
<i>Forward Program for Guild Events.....</i>	<i>4</i>
<i>Other Dates for Your Diary.....</i>	<i>6</i>
<i>Social Activities.....</i>	<i>7</i>
<i>Welcome Back Lunch @ Panton Hill Winery.....</i>	<i>8</i>
<i>The Grape Group ... update .....</i>	<i>10</i>
<i>The Muscat Project .....</i>	<i>11</i>
<i>A challenge ...! .....</i>	<i>12</i>
<i>Enjoy cooking with wine ... ..</i>	<i>13</i>
<i>Members Share ... ..</i>	<i>14</i>
<i>Jo Ilian Awards – Forward Thinking .....</i>	<i>18</i>
<i>Sponsors .....</i>	<i>19</i>
<i>The Trading Barrel.....</i>	<i>20</i>



### Guild Picnic

It was great to catch up with members and their partners at Panton Hill Winery for a chat, some food and wine. It was hard to recognise some members without their usual ZOOM background!

### Guild Nights

The committee met recently, and it was agreed that we would continue with ZOOM Guild Meetings for the foreseeable future, while investigating some larger venues which may allow more members to congregate within the current social distancing restrictions.

### Vintage 2021

It's underway now. Many of the Grape Purchase Group grapes have been delivered, crushed and fermentation happening. How about non-grape wines? I know I have completed fermentation of 2 different plum wines already and there is still plenty of fruit waiting to be picked. Let us know what you're up to on Samepage.

### Program of Events for 2021

Please consider what YOU want from YOUR Guild. Our program of events is still very open, nothing really committed at this stage. Send your ideas to any committee members in relation to:

- Guild Nights
- Social Functions
- Education/Training
- Workshops
- Anything vaguely associated with winemaking and wine appreciation.

### Some changes to Samepage

I received an email notification that Samepage is having some significant upgrades, which will take place for EDWG on 27<sup>th</sup> February. Expect it to look different with some change of nomenclature for some things (*Teams* will become *Folders* etc.). If you have any problems please contact me or Mario Anders, our contact details are in the Newsletter.

### February Guild Night

Our next guild night, on the 26<sup>th</sup> of February, will be a night of sharing innovations we've trialled in our winemaking – experiments, *good ideas* and their successes and failures at vintage.

Richard Webb will start out by sharing the four *good ideas* he read about and is trialling this vintage. I encourage members to share their *less mainstream* winemaking processes and how they went, and any plans for doing something a bit different this vintage. We go into this session with an open mind.

The doors (pre meeting chat) will open at 7:30pm for an 8:00pm *official* start.  
The Zoom link will be posted to Samepage in a few days.

Cheers,

**Wayne Harridge – President**

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## 2021 Committee & Committee Meeting Dates

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<b>President</b>	Wayne Harridge	<b>General</b>	Danny Cappellani
<b>Secretary</b>	Mario Anders	<b>Committee</b>	Trevor Sleep
<b>Treasurer</b>	Mario Anders		Graham Scott
<b>Assistant Treasurer</b>	Bill Bussau		Angela Harridge
<b>Past President</b>	Mario Fantin		Trevor Roberts
<b>Wine Show Chief Judge</b>	Sandrine Gimon		Glen van Neuren
<b>Wine Show Director</b>	Mario Fantin		Richard Martignetti
<b>Webmaster</b>	Mario Anders		
<b>Membership Co-ordinator</b>	David Chambers		
<b>Newsletter</b>	Angela Harridge		

Members elected to positions on the Guild Management Committee meet every month. Meetings alternate between General Guild and Wine Show business.

### **Guild Business Meetings**

Agenda: Guild Night Program, Membership, Winemaking Education Initiatives, Social Events, Financial, Website, Guild Promotion.

Meeting Dates (Wednesdays): March 10, May 12, July 14, September 8, December 8

### **Wine Show Meetings**

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance  
Committee Members plus Sandrine Gimon (Chief Judge) attend these meetings.

Meeting Dates (Wednesdays): April 14, June 9, August 11, October 13, November 10

### **Visitors Welcome**

Members are welcome to attend committee meetings as visitors. New ideas and suggestions for improvement are most welcome. If you would like to attend, please contact the President or Secretary.

## Forward Program for Guild Events











Guild Nights will continue via ZOOM for the foreseeable future.

Social Activities & Workshops will take place according to COVID guidelines.

We will keep you updated as to what we are able to do via Samepage and the [Website](#).

... so keep  ...

\*More information to come \*

DATE	ACTIVITY
<b>Wednesday February 24<sup>th</sup></b> 	<b><u>Muscat Project Session #1:</u></b> * ZOOM meeting* <b><i>Information session for the 2021 Muscat Project group.</i></b> Danny Cappellani will take the group through the process, choices and other information about Muscat making which is integral in understanding the process.
<b>Friday February 26<sup>th</sup></b> 	<b><u>Monthly Guild Night:</u></b> * ZOOM meeting* <b><i>Innovation in your winemaking.</i></b> Richard Webb will share some <i>good ideas</i> he's decided to trial during this year's vintage, before we throw open the floor (screen!) to other members.
<b>Friday March 26<sup>th</sup></b> 	<b><u>Monthly Guild Night:</u></b> * ZOOM meeting* <b><i>Pruning workshop vineyard update + making sparkling wine</i></b> TBA
<b>Sunday April 11<sup>th</sup></b> 	<b><u>Local Wineries Tour: St. Andrews</u></b> Tour, tasting and lunch at Shaw's Road Winery before moving on to a tour and tasting at Buttermann's Track Winery.
<b>Friday April 30<sup>th</sup></b> 	<b><u>Monthly Guild Night:</u></b> * ZOOM meeting* TBA
<b>Saturday May 15<sup>th</sup></b> 	<b><u>Gold Medal Dinner</u></b> TBA
<b>Friday May 28<sup>th</sup></b> 	<b><u>Monthly Guild Night:</u></b> * ZOOM meeting* TBA
<b>Friday June 25<sup>th</sup></b> 	<b><u>Monthly Guild Night:</u></b> * ZOOM meeting* TBA

<b>Friday July 30<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> TBA
<b>Friday August 27<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <b>AGM</b> – bring along your mulled wine for tasting and sharing
<b>Friday September 24<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> TBA
<b>Saturday October 24<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Closing Date for Entries
<b>Friday October 29<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> TBA
<b>Friday November 12<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Final Delivery Date
<b>Saturday November 20<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Judging Day
<b>Sunday November 21<sup>st</sup></b>	<b><u>Eltham Wine Show:</u></b> Public Open Day
<b>Friday November 26<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> Final meeting of the year & Chief Judge review of the 2021 Wine Show

### **Zoom meetings are just modern seances**



"There's someone who wants to join us."  
 "Elizabeth, are you there?"  
 "We can't hear you."  
 "Can you hear us?"

## Other Dates for Your Diary

DATE	ACTIVITY
Tuesday February 23 <sup>rd</sup>	<b>Red Hill Cider Show:</b> Judging Day
Friday February 26 <sup>th</sup>	<b>Red Hill Mead Show:</b> Final Delivery Date <a href="https://www.redhillshow.com.au/mead-show">https://www.redhillshow.com.au/mead-show</a>
Sunday February 28 <sup>th</sup>	<b>Red Hill Mead Show:</b> Judging Day
Saturday March 6 <sup>th</sup>	<b>Red Hill Mead Show:</b> Mead MeetUp for entrants
Sunday August 29 <sup>th</sup>	<b>Frankston &amp; South Eastern Wine Show:</b> Public Open Day



**Feb 28th 2021**

**Recognized qualified and experienced judges**  
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- Benchmark your meads against the best !
- Trophies for "Best in Class" and "Best in Show"
- Entries judged to a standard, not 1<sup>st</sup> 2<sup>nd</sup> or 3<sup>rd</sup> .

**"Mead MeetUp"**  
for entrants.  
Red Hill Show Grounds  
11am 6th March

**\$10 entry**  
All details of classes and delivery will be on the website  
[www.redhillshow.com.au](http://www.redhillshow.com.au)  
Website opening 1st week in January.  
We know it's late !!! Blame it on Covid.

\* Mark Hibberd: BJCP Mead Judge: VicBrew  
 \* Steve Kirby: BJCP Mead, Stone Dog Meadery Judge: VicBrew  
 \* Andy Coates: Amrita Park Meadery Judge Eltham Wine Show  
 \* Nicola Coates: Amrita Park Meadery Mead devotee.  
 \* Hamish Lucas: Judge Eltham Wine Show experienced and successful mead producer  
 \* Anne Shea: Winner VicBrew Mead section, avid mead writer and blogger.

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for all enthusiast and commercial mead makers.

[www.redhillshow.com.au/mead-show](http://www.redhillshow.com.au/mead-show)

**\$10 entry** ■ Judging 28th Feb.

**register, then enter.**





Butter  
mans  
Track



### ***Sunday April 11<sup>th</sup>* Local Wineries Tour: St. Andrews**

<https://www.shawsroad.com.au>   <https://buttermanstrack.squarespace.com>

After COVID lockdown saw us having to cancel our Local Wineries Tour to these two St. Andrews wineries last year, ***Shaw's Road*** and ***Butterman's Track*** Wineries are ready to welcome us in 2021.

The essence of the day is ...

We'll meet at *Shaw's Road Winery* for a tour, chat and tasting with *George Apted*, before stepping into their café for some lunch (and more wine!).

We'll then head to *Butterman's Track Winery* where *Gary Trist* will take us on a tour of his state-of-the-art Gravity Flow Winery, and we'll sample some of their wines.

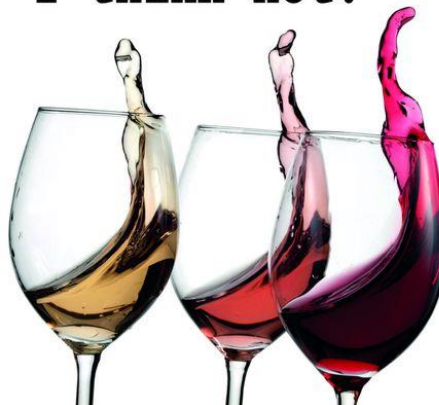
➤ Put ***Sunday April 11<sup>th</sup>*** into your diary ... and keep an eye here and on SAMEPAGE for more details.

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There are 13 minerals that  
are essential for human  
life, and all of them can  
be found in wine.

Coincidence?

**I think not.**



## Welcome Back Lunch @ Panton Hill Winery

After almost a year of not being able to meet face-to-face, a group of us met at the *Panton Hill Winery* to enjoy their wines over a picnic lunch and lots of catching up.

It was a treat to sample wines from one of our local professional winemakers, with a few unusual wines thrown into the mix. If you haven't been to *Panton Hill* make sure you ask about the story behind the building of the winery. Visiting is akin to spending some time in the south of France.

<https://pantonhillwinery.com.au>



A step into a world of stone buildings painstakingly built using repurposed materials and rock from the vineyards.



Dorothy taking a group through a tasting ...



Feasting, imbibing, and talking all things wine ...





Catching up ...



... and finally being able to present Danny Cappellani with the Jo Ilian trophy he won at the 2020 Wine Show.





## The Grape Group ... update

Danny Cappellani & Glen van Neuren

### Round #1: Arneis

The first grapes to arrive were the *Arneis*, courtesy of Chalmers vineyard in Merbein.

Arneis courtesy of Chalmers vineyard in Merbein.

Coming in at 22.8 brix & 3.5 pH, the grapes were of a high quality - juicy full bunches, lustrous lime green in colour.

Pre morning crush, eagerly awaiting commencement for the day. Such a great looking bunch of blokes ... as well and bunches! 😊



Glen at the helm of the crusher de-stemmer and owning it like a boss ...

... and massaging the juice out from the skins with ol' mate press.







As with all superstar teams, there is a faithful cheer squad to usher their team over the line at the end of the day!

Not one laugh here! Maybe they were awestruck by the effort ... but more likely hungry and waiting for a feed!

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### Round #2: *Sagrantino*

The 2nd round of *The Grape Group* happened on Friday 19<sup>th</sup> of February, when the *Sagrantino* arrived from *Chalmers* vineyards Merbein, Vic. We figured if the grapes are as good as the first round *Arneis*, we would be very happy.

The prediction was that the Baume would be 14.0 and PH 3.4, just perfect for a great wine like *Sagrantino*. We were not disappointed – it's one of the best *Sagrantino* vintages we've had in years.

There are 8 winemakers involved in this batch of 1 tonne of grapes.

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### Round #3: *Uva di Troia*

The next coming, round #3, is the *Uva di Troia* (from the same vineyard).

This batch will involve 9 winemakers and is expected to happen mid next week.

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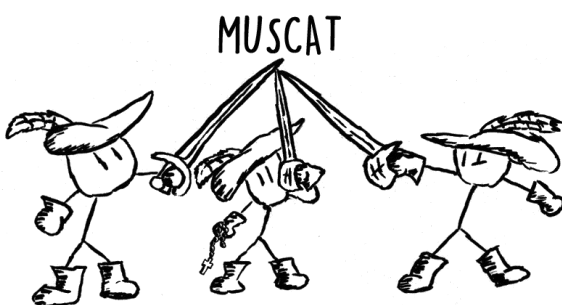
### Round #4: *Muscat*

We have plans for a round #4 with Brown Muscat (*Muscat Rose à Petits Grains*). That is still a 50/50 chance, but we are hopeful.

So far, the 2021 Vintage is full of promise. We're just hoping that COVID-19 does not interfere.

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## The Muscat Project



The *Muscat-eers* are eagerly awaiting the arrival of the *Muscat* grapes. For most, this will be their first attempt at making Muscat, and are appreciative of the more experienced Guild members who will help guide the way.

This coming Wednesday will be the first Project Session, where *Danny Cappellani* will share practical instructions, the different choices available, and general information in regard to Muscat making which is integral to understanding the process.

### The great Australian variety challenge

Back in April 2020, when we were in extended lockdown, Darby Higgs threw out a challenge to his newsletter readers in isolation (who he thought may have had a little more time on their hands), to keep them busy until they could resume a more normal social life. And here we are, almost a year later, having been in and out of isolation several times (and with the understanding that it could easily happen again), still not quite back to a *normal* social life.

So, let me throw out the challenge now ...

- Who has, up to now, sampled the most on the list?
- Who will have tasted the most by the end of 2021?

Have a chat about your results on Samepage – and at the next Guild meeting!

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### How many different AUSTRALIAN wine varieties have you tried?

Darby reckons there are about 170 or so. Maybe you've already tried most of the common ones, but he tells us there are more rarer ones. He assumes that everyone who is reading this has tasted Shiraz, but how many have tried Zweigelt?

To help you discover some of the many obscure varieties in Australia he made a Pinterest board about them. [See the board here](#).

Darby made up a guide with sheets on which you can check off all the varieties that you have tried. [Download it here](#).

The rules:

- The object is to taste as many of the 180 plus wine grape varieties that are used commercially in Australia.
- Use the sheets to chart your progress – there is space on them to record newly released varieties that are not on the list, as well as space to record the wines you've tasted (if you want to).
- **Blends**  
Quite a few of the varieties used in Australia appear solely or mainly in blends.  
If you taste a blend such as the Grenache, Shiraz Mourvèdre reds from South Australia you can count it as three varieties.  
You can record a variety as tasted if its name is mentioned on the front or back label of the bottle.
- **Synonyms**  
You can only score once for the same variety, even if it has several synonyms.  
eg Bastardo and Trousseau are the same variety.





We are wine MAKERS and DRINKERS, and chat about it and share ideas all the time. But we also COOK with wine – and rarely share any of these successes. Over the past year this newsletter has shared a couple of recipes, but nothing regular ... until now.

Please share your favourite recipes that are not only enjoyed with wine but contain wine as an ingredient.

Send to: [newsletter@amateurwine.org.au](mailto:newsletter@amateurwine.org.au)

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During COVID SA's *Gomersal Wines* held a cooking competition ... *One for me, one for you - Cooking with Gomersal*. The inspiration for the competition was drawn from Julia Child's comment 'I enjoy cooking with wine. Sometimes I even put it in the food I'm cooking'. The most creative and mouth-watering recipes are featured in their [eCookbook](#). This month's recipe comes from that cookbook.

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### Beef Cooked with Red Wine, Double Smoked Bacon & Mushrooms

By @my\_life\_uncorked @my\_life\_uncorked

<https://www.gomersalwines.com.au/cooking-with-gomersal>

1.5 kg beef blade steak, diced	3 tablespoons flour
½ tablespoon black pepper	½ teaspoon smoked paprika
1 teaspoon salt	2 tablespoons olive oil
2 cloves garlic, crushed	1 tablespoon tomato paste
1 brown onion, finely diced	1 tomato, diced
2 tablespoons fresh thyme	3 bay leaves
6 rashers bacon	2 cups button mushrooms, sliced
1 cup beef stock	1 glass Cabernet Sauvignon

1. Cover diced beef with flour, paprika, salt and pepper.
2. Sauté beef on high heat until seared.
3. Add tomato paste and cook for a further 2 minutes.
4. Add bacon, onion, garlic and mushrooms, sauté until bacon renders down and mushrooms brown.
5. Add tomato, Cabernet Sauvignon and simmer for 5 minutes.
6. Add beef stock, thyme and bay leaves.
7. Place in a covered casserole dish and cook at 160°C for approximately 3 hours or until tender.

Best served with sour cream mashed potatoes covered with cheddar cheese and a glass of Cabernet Sauvignon.



### **Richard Webb:** *Vintage in France – Part 1*

#### **Dreams**

What winemaker doesn't dream of working a Vintage in France? I certainly did and in 2006/7/8 I made many attempts to realise this dream. Nothing eventuated – it seemed that either you needed Connections or else you had to win a prize. I did however successfully float the idea of Long Service Leave with my employer, although there seemed to be little chance of France.

#### **Out of the blue**

My sister-in-law, a librarian of all people, got me a possible invitation in 2008. She taught two girls whose mother had a connection with a Champagne House. This House had a joint project with an Australian winery: an Aussie joined them for every French Vintage and a French person came to Oz for ours. Apparently that year's Aussie couldn't go so there was a possibility ...

I leapt at this opportunity and rushed off an email to the chief winemaker my connection seemed to know. While I waited for an answer, I brushed up my school French. Also, my wife planned a short trip to the UK with our son to meet her Pommy relatives, during the Northern Hemisphere Vintage. She doesn't muck about, my wife: she gave me a deadline to confirm my Vintage timeline so she could book flights.

#### **Vintage in France or not?**

There was no reply to my email to France, nor to several follow-ups. So, wife and son booked to Heathrow and I had no idea if the whole deal was still on or not. Then I got a reply confirming the 'job offer' but with no time indication of when to start. So, I googled 'Start Vintage Aube' and realised that my wife's flight might be perfect for me but, by then, that flight was full. I got one with another carrier departing one hour later.

#### **The Australian tourist**

We met up at Heathrow. I had a weekend with them then flew to Paris, train to St Quentin and bus to Amiens for the obligatory WW1 battlefields visit.

There was still no answer as to when or where I was to start work. So, I continued being the tourist south to Troyes, to be closer to the Aube vineyards when the call came.

#### **French Lessons**

On these travels I was by myself, so had no travel companion who spoke my language. So, I set myself the target of only asking *Parlez-vous Anglais?* if I was desperate. So there unfolded some delightful French Lessons.

Lesson 1 was on the 'plane from the UK to Paris. The lady on the seat next to me was French Canadian with no English returning to her old family home in the Aube, of all places. She knew the village where I was to work, and even the kind of wine they made there. We had quite a nice chat.

Second was the taxi driver who took me to the Australian War Memorial at Villers-Bretonneux. He had a smattering of English from time spent in Perth Australia, but he stuck to French for the journey. He reminded me of the lasting gratitude of the villagers to the Australians for their leading role in liberating the area in WWI. Again, we had a nice little chat, and my French seemed to be improving daily.

But the last lesson was most extraordinary. I went to Vimy by rail and walked a fair way to the Canadian Monument (see photos). The sculpture is of Canada mourning her lost sons, I found it deeply moving.



As I headed back on the long walk to the train, I passed a stopped car with this guy in it. Could he take me anywhere? Well, he took me on a Cooks Tour of the nearby town Arras, while reminding me that the French and English Generals in WWI had 'no idea' and it was only thanks to the Australians and Canadians that they stopped and then beat the Germans. How astonishing that 90-odd years later the local people still remember the Australians and others who came halfway around the world to help France in her moment of need.

The Australian memorial (see photo) was less confronting, reminding me of the Shrine in Melbourne and the Memorial in Canberra. However, the 1000 graves at the site, many unidentified, are only a small fraction of our losses in WW1, and our losses a small fraction of the total number of deaths in that conflict.



### The Call

Troyes was an interesting place too (see photo): this is the supermarket. I really enjoyed the local sights and ambiance, but there was still no *call*.

So, I got on the 'phone to the winery in some desperation as it was now September 20. That discussion seemed inconclusive but the next day, at last! There was an email saying the chief winemaker would collect me the following morning.

.....



## John & Dana Leenaerts: 2019 Shiraz bottling

*It's that time of the year ... madly bottling last year's vintage so you've got somewhere for this year's. John sent along some pics of their 2019 COVID bottling ...*



Our 2019 Shiraz Bottling occurred on Sunday 6<sup>th</sup> December 2020, the first weekend after Victoria's Lockdown #2 ended.

It was badly needed to clear barrels etc in readiness for commencement of the 2021 vintage.

2019 Shiraz bottling crew

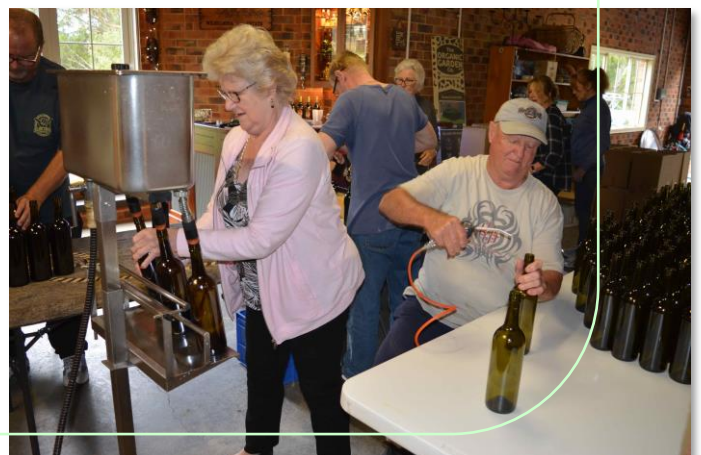
Bottle cleaning



Wine extraction from barrels



Bottle CO2 Prefill and Wine Fill







BVS Capping



Cap Crimping



Labelling



Boxing

A total of 433 bottles were completed on the day.

Completed vintage in the cellar



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## Jo Ilian Awards – Forward Thinking

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Keep an eye on the Jo Ilian Awards beyond this year and the next few years. The 2021 Jo Ilian is for Best Berry Wine – so try to source some luscious fruit over the summer and start making Berry Wines ... and see if you can come up with a winner!

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
2022 (Grape)	Best Previous Vintage Less Common Variety Red – other variety (RLP)	TBA
2021 (Country)	Best Berry Wine	TBA
2020 (Grape)	Best Previous Vintage Chardonnay (WCP)	Danny Cappellani
2019 (Country)	Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP)	Noel Legg
2018 (Grape)	Best Previous Vintage Cabernet Sauvignon	Geoff Neagle
2017 (Country)	Best Mead Wine (CME, includes JAO)	Trevor Roberts
2016 (Grape)	Best Previous Vintage Pinot Noir (RPP)	David Hart
2015 (Country)	Best Country Wine (excludes Hybrid, Sparkling, Liqueur)	Gary Campanella, Hamish Lucas
2014 (Grape)	Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal	Danny Cappellani
2013 (Grape)	Best Previous Vintage Red Blend	Danny Cappellani
2012 (Grape)	Best Previous Vintage Shiraz	Gary Campanella, Jid Cosma
2011 (Country)	Best Hybrid	Neil Johannesen
2010 (Country)	Best Herb, Grain, Flower, Veg	Mario and Jean Anders
2009 (Grape)	Best Current Vintage Rose'	Peter Belec
2008 (Country)	Best Sparkling County Wine	David Wood
2007 (Grape)	Best Current Vintage Sauvignon Blanc	NHE Johannesen
2006 (Country)	Best Berry or Currant Wine	David Hart
2005 (Country)	Best Other Fruit Wine	Vinko Eterovic
2004 (Grape)	Best Shiraz	K. Furness, D. Markwell
2003 (Country)	Best Mead	Harry Gilham
2002 (Grape)	Best Riesling	Richard Skinner
2001 (Country)	Best Raspberry	Jacques Garnier
2000 (Grape)	Best Pinot Noir	Philip Hellard



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-CLAYTON- Shop 4/158 Wellington Rd, Clayton VIC 3168 ph: (03) 9457-8222  
-RESERVOIR- 261 Spring Street, Reservoir VIC 3079 ph: (03) 9487-1130  
-PRESTON WAREHOUSE- 95 Chifley Drive, Preston VIC 3072 ph: (03) 9487 1105  
OPEN - Mon to Fri 9am-5pm, Sat 9am-1pm (9am-3pm March-July) & Sun 10am-2pm (March-April)

**Panton Hill Estate**

*The Panton Hill Estate olive grove is a family owned and run farm which is nestled in the western hills of the famous Yarra Valley*

Phone: +61 3 9719 7260  
Email: [info@pantonhillestate.com.au](mailto:info@pantonhillestate.com.au)  
Sales: [sales@pantonhillestate.com.au](mailto:sales@pantonhillestate.com.au)  
Peter and Gaeyle Fullerton.

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## The Trading Barrel

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**Note:** If you want a **FAST** response **Samepage** is the best place to advertise ...  
Samepage is instant, whereas the newsletter only comes out monthly!

The Trading Barrel is the place to list ...

- For Sale or Want to Buy items
- Sponsor special deals
- Member announcements – give-aways, winemaking Garage Sales etc
- Availability of wine-related produce – grapes, honey, apples etc



### Riddling Racks

Small \$20

Large \$30 or 2 for \$40

These have helped produce seven Gold Medal sparkling wines, 90 dozen bottles in all so they have True Pedigree and Impeccable Provenance.

They also suit Magnums and half bottles.  
Contact **Richard Webb** via Samepage.



### Demijohns, Fermenter & Plunger

We are in the process of downsizing and I have decided to reduce my wine making equipment.

**Con Prousalis** 0414 943 707

2 x 54lt Demijohns with PVC baskets and bung with airlock \$40 each.

1x 80lt fermenter \$35  
&  
1x stainless steel plunger \$40

